

## **Curry and Rice Shepherd's Pie**

### **Ingredients:**

**Serves: 4**

#### **For the Lamb Curry**

2 tbsp oil, of choice  
2 onions, diced  
2 garlic cloves, crushed  
1 tsp grated ginger  
1 kg deboned lamb, cut into chunks  
3 cardamom pods, whole  
2 cinnamon sticks  
2 tbsp curry powder  
1 tsp cumin, ground  
1 tbsp coriander, ground  
1 tsp turmeric powder  
1 can chopped tomatoes  
2 cups stock, preferably lamb flavour

#### **For the Rice**

1 cup Spekko Basmati Rice  
3-4 cups water  
1 tsp turmeric powder  
2 bay leaves  
2 tsp cardamom pods, slightly crushed  
½ cup yogurt  
1 egg

### **Recipe:**

1. Preheat the oven to 170°C & and grease a medium baking dish.

#### **For the Lamb Curry:**

1. In a medium-large pot, warm the oil. Add the onions, garlic & ginger and sauté on a low heat for 5-7 minutes.

2. Adjust temperature to a high, add the lamb and brown slightly with the onions.

3. Add the spices, canned tomatoes & stock. Cover with a lid and simmer slowly for 1 - 1 ½ hour, until the meat is tender, and flavours have infused.

#### **For the Rice:**

1. Rinse the Spekko Basmati Rice under a running tap for 1 minute to get rid of most of the starches.
2. In a medium pot, add the rice, water & spices. Bring to the boil, cover & simmer for 10-15 minutes until cooked & flavours are infused. Fluff with a fork.
3. Combine the rice with the yogurt & egg and mix until well combined.

**Assembling:**

1. Remove the cinnamon sticks & cardamom pods from the curry and pour the curry into the baking dish. Scoop a thick layer of rice over the curry and bake for 15 - 20 minutes until the top starts to go golden & crispy.
2. Sprinkle with fresh coriander.
3. Serve with sambals: tomato & onion salsa, chutney & raita. ENJOY!!